



HANDPICKED™
WINES

2017 Collection Mornington Peninsula Chardonnay

- Outstanding vintage
- Gorgeous purity
- Perfect balance



A NOTE FROM THE WINEMAKER

Classic Mornington purity. Drinking superbly right now and will age beautifully.

SEASON

Vintage 2017 on the Mornington Peninsula was a classic one in which overall mild and stable conditions produced outstanding quality fruit and wines of great balance, finesse and longevity. Dubbed by some a “Goldilocks” vintage - not too hot, not too cold, neither too windy nor too humid, too wet or dry – 2017 delivered just enough and not too much of everything. Vines ripened slowly, building great depth of flavour while retaining fine balance in sugar and acid. Harvest began in early-March, a little later than the long-term average, and somewhat of a relief after the record-early vintage of 2016.

WINEMAKING

A blend of clones P58 and Mendoza from Capella Vineyard and fruit from select vineyards in Red Hill and Main Ridge. The fruit was pressed in whole bunches and the juice was fermented in French oak barrels. Some barrels were inoculated with yeast and some were left to ferment naturally with wild yeasts. There was partial malolactic fermentation and the barrels were regularly stirred. The wine was matured in the same barrels for 10 months.

TASTING NOTE

This wine has layers of bright citrus and stones fruits with lively natural acidity. Fermentation and maturation in select French oak barrels adds texture, nut flavours and a touch of gun flint.

REGION

Surrounded by ocean - Port Phillip, Western Port and Bass Strait - the Mornington Peninsula enjoys year-round moderating sea breezes. The region is renowned for its “four seasons in one day”; spring is notoriously capricious, but summer are generally dry and relatively cool, and autumn is typically a steady season of calm, warm and dry days. A spine of hills runs down the centre of the peninsula and the vineyards at about 200m elevation are around 2°C cooler than those on the lower lands. The lowlands are characterised by clay loams, while the hills have areas of red volcanic soils.

Food Match

Poultry and pork dishes, white fish, vegetarian pasta, creamy cheeses, or get funky with friends and a cheese fondue.

Wine Style

Crisp & Refreshing
Elegant & Refined
Textured & Savoury

Service

TEMPERATURE
8-14°C

CELLAR POTENTIAL

Now to 2030

